

COOKING *COMICALLY*

DID YOU GET THE
HOTDOGS FOR THE
4TH OF JULY
PARTY LIKE THEY
ASKED?





WHAT?

NO... EVERYONE
DOES HOTDOGS

I MADE
SOMETHING WAY
BETTER



WHAT IS THIS
MONSTROSITY?





IT'S A
CUPCAKE

THIS IS TWICE THE SIZE
OF A NORMAL CUPCAKE,
IT IS OBVIOUSLY
PATRIOTIC, AND IT
LOOKS LIKE IT HAS RED
FOOD DYE FOR NO
REASON OTHER THAN



REASON OTHER THAN
BEING CONSIDERED
"RED VELVET" INSTEAD
OF JUST "CHOCOLATE."



THAT'S
AMERICA,
BABY

MURICA
CUPCAKES

Made with
American
Cupcakes



INGREDIENTS

DRY STUFF

 150g 1 1/4 CUP ALL-PURPOSE FLOUR	 35g 1/4 CUP COCOA POWDER	 3g 1/2 TSP BAKING SODA	 3g 1/2 TSP SALT
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WET HOT AMERICAN STUFF

 113g 1/2 CUP BUTTER	 200g 1 CUP SUGAR	 2 LARGE EGGS	 113g 1/2 CUP SOUR CREAM
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1/4
CUP



1
TBSP



1
TSP



1
TSP

MILK

**LEMON
JUICE**

**RED FOOD
COLOR**

VANILLA

FROSTING STUFF



113g
4
OZ

**CREAM
CHEESE**



30g
2
TBSP

BUTTER



15g
1
TBSP

**SOUL
CREAM**



5ml
1
TSP

VANILLA



180g
1 1/2
CUP

**POWDERED
SUGAR**

BEGIN

BY LEAVING THESE THINGS
OUT TO WARM TO ROOM
TEMPERATURE



113g
1/2
CUP



2
LARGE



113g
4
OZ



30g
2
TBSP

BUTTER

EGGS

CREAM
CHEESE

BUTTER



THEN SET UP YOUR
AMERICA-SIZED
CUPCAKE TIN



DRY STUFF

DRY STUFF



AND ADD ALL THE DRY
STUFF TO A BOWL



AND
MIX UNTIL
WELL
COMBINED



60ml

15ml



THEN ADD YOUR LEMON
JUICE TO YOUR MILK,
STIR AND SET ASIDE

SCIENCE BREAK



BUTTERMILK SUBSTITUTES

WE'RE ADDING LEMON TO THE MILK TO
CREATE A BUTTERMILK SUBSTITUTE

THE BAKING ADDA IN THIS RECIPE

NEEDS AN ACID TO REACT WITH TO
CREATE CO_2 WHICH IS WHAT MAKES
THE BATTER RISE AND BECOME FLUFFY
WHEN COOKED

BUTTERMILK HAS THIS IN THE FORM OF
LACTIC ACID, BUT REGULAR MILK... LEAF SO

SO WE'RE ADDING A CITRIC ACID IN THE
FORM OF LEMON JUICE TO CREATE A VERY
SIMILAR REACTION WITH THE BAKING SODA

NOW FOR
THE WET
STUFF



BUTTER



SUGAR

START BY
ADDING
THE
BUTTER
AND SUGAR
TO A BOWL



CREAM THOSE TOGETHER REALLY WELL





ADD THE FIRST EGG



STIR IT IN



SECOND EGG
GOES IN



STIR IT IN



BACK TO THE MILK... YOU MAY NOTICE THAT YOUR MILK HAS CURDLED SLIGHTLY FROM THE LEMON JUICE.



CONGRATULATIONS YOU HAVE CRAFTED A
BUTTERMILK SUBSTITUTE





1/2 CUP

SOLID
CREAM



1 TSP

RED FOOD
COLOR



1 TSP

VANILLA



1/4 CUP

BUTTERMILK
SUBSTITUTE

NEXT ADD
THESE
THINGS TO
THE BUTTER,
SUGAR AND
EGGS



MIX
WELL





MAKE A WELL
IN YOUR DRY
STUFF



POUR THE WET
STUFF INTO THE
WELL



MIX FROM THE
OUTSIDE IN TO
START





CONTINUE MIXING
UNTIL COMBINED



FILL YOUR
CUPS ABOUT
2/3 FULL AND

BAKE @ 350°F

BAKE @ (175°C)
-20 MINUTES

**OR UNTIL A TOOTHPICK INSERTED
INTO THE CENTER COMES OUT CLEAN**



THREAT LEVEL: CRITICAL

THAT

FREEDOM

TARGETING

HHH
LEVEL 4

LOOKING
GOOD

LET THOSE COOL IN THE PAN
AND MOVE ON TO THE FROSTING



113g

4
OZ

CREAM
CHEESE



30g

2
TBSP

BUTTER



15g

1
TBSP

SOUP
CREAM



5ml

1
TSP

VANILLA

YOU KNOW
THE DRILL BY
NOW



CREAM THOSE
TOGETHER
WELL



180g

1 1/2

AND ADD THE

AND ADD THE
POWDERED
SUGAR

1 1/2 CUP
POWDERED
SUGAR

AND MIX IT
IN UNTIL
IT'S SUPER
SMOOTH



THEN GO AHEAD
AND FROST YOUR
CUPCAKES AND
GET TO ADDING
THE SPRINKLES IN
THE MOST
AMERICAN WAY
POSSIBLE



SERVE
AND
ENJOY



THE NOTES

- I DIDN'T KNOW IT UNTIL THIS RECIPE, BUT RED VELVET CAKE REALLY IS JUST IN THE FOOD COLORING. WITHOUT THE RED COLORING IT'S JUST A TREMENDOUSLY DELICIOUS CHOCOLATE CAKE.

- YOU CAN USE SMALLER CUPCAKE TINS, IT'LL JUST TASTE A LITTLE MORE SWEET.

A LITTLE LESS AMERICAN.

- YOU CAN ALSO USE VINEGAR INSTEAD OF LEMON JUICE IN A BUTTERMILK SUBSTITUTE.
- YOU CAN ALSO USE BAKING POWDER AND REGULAR MILK BECAUSE BAKING POWDER HAS THE ACID BUILT INTO IT. THE CONSISTENCY MIGHT NOT BE AN EXACT MATCH, BUT IT SHOULD BE CLOSE.
- FRESH BAKING SODA HELPS.
- THANKS TO LAURA FOR THE CLUTCH BACK-UP RECIPE IDEA.
- THE GAME IN THE SCREENSHOTS IS BROFORCE. VERY FUN.

AND AS ALWAYS

THANK YOU FOR READING

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